Main dishes / Latvia

Grey peas with speck

Grey peas cooked soft with onion and rendered smoked pork. Latvian winter and Christmas food.

Time 105 min **Servings** 4

What you'll need.

- ☐ 500 g Grey peas — soaked overnight
- ☐ 3 piece Onion
- ☐ 1 tsp Black pepper
- ☐ 300 g Smoked pork belly — diced
- ☐ 300 ml Kefir — to serve
- ☐ Salt — to taste

Let's make it.

01 Soak the peas twelve hours in cold water, changing it once.

02 Drain, cover with fresh water two fingers above and boil unsalted for an hour and twenty minutes, until soft.

03 Dice the pork belly and render it in a dry pan to golden crackling.

04 Add the chopped onion and fry it in the rendered fat until soft and golden.

05 Drain the peas, leaving a little liquid in the pot, and season with salt and pepper.

06 Stir the crackling, onion and fat into the peas and serve hot, with cold kefir in a glass.

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